# Mobile Kitchen Solutions

MOBILE KITCHEN TRAILER



A division of:

**RENTALS** olutions

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MD . FL . NC Branches with services nationwide

Mobile Kitchen Trailer Specifications/Info

## MKS 30' MOBILE KITCHEN TRAILER

# Solutions

#### **Exterior Details**

- 8.5' x 28' Tandem Axle Trailer
- LED Running lights
- White Smooth Aluminum exterior Side
- Side Door (Lockable)
- Concession window with Screen
- Rear Fold down ramp with tread
- Exterior Lighting
- Exterior GFI Outlet
- Fold down shelf for concession

#### **Interior Details**

- 4' Enclosed LED Lights
- Rooftop AC Units with Optional Heat
- Insulated Wall and Ceiling
- Metal Washable Walls & Ceiling
- ATP Metal Floor washable & Sealed
- 15' Exhaust Hood with Suppression
- Return Air System/Blower
- 100Amp Panel Hardwire
- ½"-3/4" Gas Pipe with shut off's



# Mobile Kitchen Solutions

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#### Standard Equipment Package

- 45-50lb Double Basket Fryer LP
  - 115,000BTUs
- 36" Flattop on Equipment Stand LP
  - 120,000BTUs
- 6 Burner Range with Standard Oven LP
  - 250,000BTUs
- Double Stack Convection Oven LP
  - 4 Racks per Oven / 88,000BTUs
- 3 Basin Sink with Faucet
  - 18" Drainboards
- Hand Sink with Faucet
- Water Heater
- 10' SS Prep Table with Undershelf
- 2 Door Reach in Freezer
  - 3 Racks Per Door / 35-49cuft.
- 2 Door Reach in Refrigerator
  - 3 Racks Per Door / 35-49cuft.

- Warming/Proofing Cabinet
- Suppression System with Pull Station
- 14-15' Exhaust Hood
  - Removable Filters & Grease Pan



# Solutions

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#### Optional / Additional Equipment Options

- Grease Interceptor / Trap (Onboard or outside Kitchen)
- Wire Racking
- Rubber Floor Mats
- UnderCounter Dishwasher
  - 2-3 Minute Cycle
- Units Can be All Electric, LP or NG
- Switch out flattop for Chargrill
- Add 2<sup>nd</sup> fryer
- Add 30G Tilt Skillet (Would not be under Hood)
- Add 2<sup>nd</sup> Hot Box/Warming Cabinet
- Add AccuTemp 1 Door Steamer
- Waste tank and/or Pump
- 10' LP hose & regulator / 100lb LP tanks
- Generator



### TRAILER UTILITIES

#### **Utilities Required for Standard Trailer**

- Electric 240v 70Amp Single Phase load. Unit has 240v 100amp panel customer to hardwire into. Panel inside trailer on wall.
- Fresh Water ¾" Standard Hose Bib connection on front of trailer. Unit requires 45PSI. Customer to provide backflow preventor, water filter, shut off valve as needed.
- Waste Water Trailer has 2" Waste water pipe connection under front section. Customer to make connection, supply vents and pump as needed.
- Propane Trailer requires 650,000BTUs LP gas for a standard unit. Trailer has ½"-3/4" Gas pipe connection on front wall. Customer to make gas connection and supply hose, regulator, gas and tanks
- \*Note a Standard all electric trailer would require 208v 400Amps

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#### **Exhaust & Suppression System**

- Units come with either Protex II or Ansul System.
- 14'-15' Exhaust Hoods with removable Grease filters
- Pull Station
- Optional Fresh Air Fans
- Option to connect external Alarm & Communication line (Customer responsible if needed)
- Lights/Fan on Shunt Trip Breaker System. Any additional Shunt Trip breakers customer to install.
- Hood/System inspected in MD, any additional inspections customer responsible for.

# Solutions

# SUPPORT RENTAL EQUIPMENT

MKS is one of the Nations largest kitchen equipment rental company. We can provide additional equipment, refrigeration, tented prep area, walkway and other equipment to support our trailers

Tented Marquee with optional sidewalls, lights, flooring

• Tented Prep Space. Can connect to back of trailer

Additional refrigeration (Reach in or walk in)

Baker racks/Sheet Pans/Hot Boxes/Sterno Cabinets/Wire Racks

Buffet Equipment (Steam Tables/Ice Bins)

Power Distribution, Temporary Cable and disconnects

Temporary Fresh water lines, and waste water lines

Decking/Ramps/Steps





# Solutions

### REFRIGERATION

# MKS offers reach in refrigerators and freezers as well as a variety of options for walk in refrigeration.

- 8x10 Walk in Cooler or Freezer
- 8x20 Walk in Cooler or Freezer
- 6x8 Trailer Cooler's
- Modular Walk in Units
- 40' ISO Containerized Ref or Freezer
- 20' & 40' Dry Storage
- Reach in Refrigerators/Freezers
- Ice Machines
- Ice Buffet Equipment







### CUSTOMER RESPONSIBILITIES

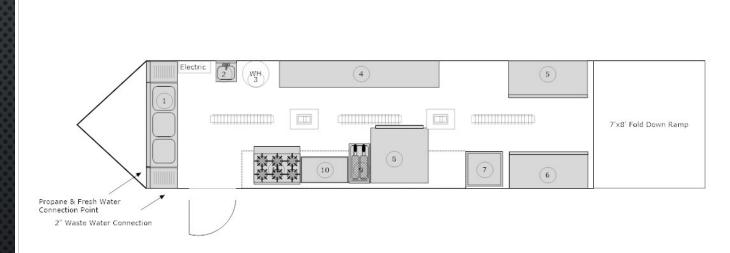


MKS will deliver and setup units. Customer is responsible for connecting utilities, and planning in advance with permits and inspections. MKS will provide client with information needed to get permits and inspections.

- Utility Connections (Gas, Electric, Fresh & waste water)
- Permits, Inspections, Modifications to meet codes
- Suppression System inspections onsite
- Grounding equipment
- Providing ground protection as needed.
- Routine maintenance
- Cleaning equipment after rental to original condition
- Responsible for any damaged or missing equipment.
   MKS to bill client back.
- Payment billed monthly in advance. First Months deposit includes freight/labor and 1st months rent.
- Provide level solid surface for equipment to sit on.
- Any external audible or visual alarms
- Providing Fire and K type extinguishers

### STANDARD TRAILER LAYOUT

# Solutions



#### 28' Mobile Kitchen Trailer - Equipment

- 1. 3 Basin Sink with Faucet/Drainboards
- 2. Hand Sink
- 3. Water Heater
- 4. 10' SS Prep Table with Undershelf 3'x6' Concession Window with Screen
- 5. 2 Door Reach in Refrigerator
- 6. 2 Door Reach in Freezer
- 7. Holding Cabinet
- 8. Double Stack Convection Oven
- 9. 45lb Double Basket Fryer
- 10. 36" Flattop on Stand
- 11. 6 Burner Range with Standard Oven

#### Trailer Utilities

240v 70Amp hardwire Panel 3/4" Fresh Water Line

2" Waste water Line

650,000BTUs LP (1/2"-3/4" Pipe Fitting)

## Solutions a division of:

RENTALSolutions

Mobile Kitchen

Title: Rental Solutions / MKS 28' Standard Trailer

Author:
Date: Sheet:
Revision:

\*Please note drawing not to "scale". For informational purposes only. Customer responsible for permits, inspections and modifications to meet code onsite. Customer responsible for all utility connections.























